



# SANIBET™ 256



## Sanitizer

This concentrated sanitizer is for use on multi-touch surfaces responsible for cross-contamination. Perfect as a commercial sanitizer on dishes, glassware and utensils. It deodorizes by killing microorganisms that cause offensive odors. Formula has been cleared in 40 CFR §180.940 (a) for use on food processing equipment, utensils and other food contact articles. For use with a mop and bucket, trigger sprayer, sponge or by soaking.

### Uses

- Bars
- Chairs
- Convenience stores
- Countertops
- Food prep areas
- Garbage cans
- Kitchens
- Restaurants
- Schools
- Stoves
- Utensils

### Benefits

- For use on food processing equipment, utensils and other food-contact articles.

### Properties

Color .....	Yellow
Flash point.....	None
Fragrance .....	None
pH (use-dilution) .....	13.0
Shelf Life.....	1 year
<b>ACTIVE INGREDIENTS:</b>	
Octyl decyl dimethyl ammonium chloride .....	1.140%
Diocetyl dimethyl ammonium chloride.....	0.456%
Didecyl dimethyl ammonium chloride.....	0.684%
Alkyl (C <sub>14</sub> 50%; C <sub>12</sub> 40%; C <sub>16</sub> 10%) dimethyl benzyl ammonium chloride .....	1.520%
<b>INERT (OTHER) INGREDIENTS</b> .....	96.200%
<b>TOTAL</b> .....	100.000%

### Safety

**DANGER:** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective (rubber or chemical resistant) gloves. Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

#### FIRST AID

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present after the first 5 minutes, then continue rinsing eye.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of a gastric lavage.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling poison control center or doctor or going for treatment.

#### STORAGE AND DISPOSAL

**Pesticide Storage:** Open dumping is prohibited. Store in original container in areas inaccessible to children.

**Pesticide Disposal:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

Authorized Betco Distributor

### Directions For Use

Read the entire label before using this product.

**FOR HOSPITAL, INSTITUTIONAL AND INDUSTRIAL USE.** This product is a sanitizer for hard porous and nonporous non-food contact surfaces at 1:256 dilution (150 ppm active) (½ oz. per gallon of water) according to the method for Sanitizers – Non-food Contact surface, modified in the presence of 300 ppm hard water plus 5% organic serum in 60 seconds against *Klebsiella Pneumoniae* and *Staphylococcus aureus*. This product is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active against *Escherichia coli* and *Staphylococcus aureus*. This product has been cleared in 40 CFR §180.940 (a) for use on food processing equipment, utensils and other food contact articles. Use this product as a commercial sanitizer on dishes, glassware, and utensils. Use this product in bars, cafeterias, convenience stores, food preparation areas, institutional kitchens, restaurants. Use this product on washable, hard, nonporous surfaces of chairs, countertops, desks, floors, garbage cans, highchairs, exterior surfaces of microwave ovens, stoves, tables, plastic and other nonporous cutting boards, cooking utensils, dishes, glassware.

**DIRECTIONS FOR USE:** It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

**SANITIZING NON FOOD CONTACT SURFACES:** (such as floors, walls, and tables) Add ½ oz. of this product per gallon of water. This product is an effective sanitizer against *Staphylococcus aureus* and *Klebsiella pneumoniae* in the presence of 5% serum on porous and nonporous environmental surfaces. Treated surfaces must remain wet for 60 seconds. Wipe dry with a sponge, mop, or cloth or allow to air dry.

**TO SANITIZE FOOD CONTACT SURFACES:** Use this product to sanitize hard, nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces. Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. Apply a use solution of ½ oz. of this product per gallon of water (150 ppm active) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, coarse sprayer or by immersion. Surfaces must remain wet for at least 60 seconds (one minute) followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge, brush, or coarse spray. Sanitize dishes, silverware, glasses, cooking utensils, and other similar sizes of food processing equipment by immersion.

### Available In

Case/4 - 2 L Bottles: Item #34447-00 (FASTDRAW®)

### Acceptance

Registered with the U.S. Environmental Protection Agency, EPA Reg. No. 6836-138-4170.

Literature Item #34492-92



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